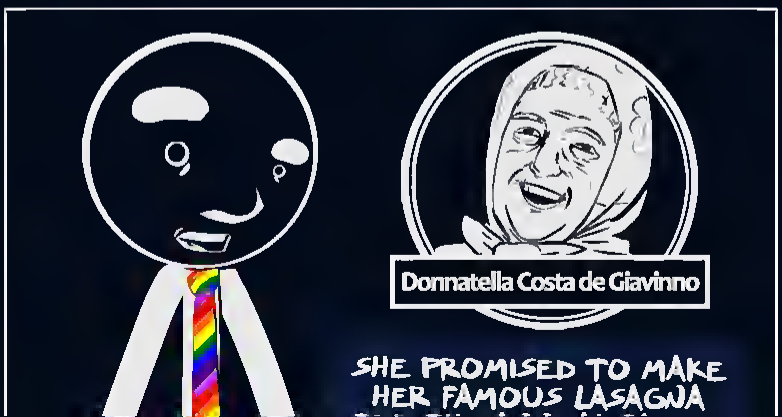
COOKING COMICALLY'S COMPLETELY ENTIRELY 100% TRUE FOOD HISTORY



FOR THE ANNUAL FAMILY FEAST...
BUT THE GREAT PASTA FAMINE OF 1685 HAD TAKEN HOLD
Pasta Shop
NO PASTA
CLOSED DUE TO PASTA FAMINE
AFTER WEEKS OF SEARCHING AND SCROUNGING, IN A FIT OF MAD HOPE...

SHE DECIDED TO CHECK THE SKETCHY CONVENIENCE STORE ACROSS TOWN
AND THERE IT WAS... ONE LAST BOX
CONCHIGLIONI!!
Jumbo
OF JUMBO SHELLS
BUT HOW WOULD SHE REPLICATE HER SIGNATURE LASAGNA WITH ONLY SHELL
???

NOODLES...
EUREKA!
YEP...
THAT'S HOW IT HAPPENED

INGREDIENTS

THE OTHER STUFF

Jumbo Shells

Marinara Sauce

Mozzarella

Parmesan

12oz 340g | 28oz 770ml | ½ Cup 50g | ¼ Cup 25g

THE STUFFIN' STUFF

Ricotta
28oz 800g

Mozzarella
1Cup 110g

Parmesan
½ Cup 50g

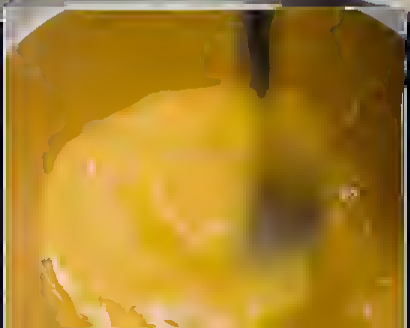
Eggs
2

Garlic Powder
1Tsp 3g

Oregano
Dash

Basil
Dash

Salt
to taste



AND BEAT 'EM UP

Ricotta

28oz 800g

Mozzarella

1Cup 110g

Parmesan

½ Cup 50g

Eggs

2

Garlic Powder

1Tsp 3g

Oregano

Dash

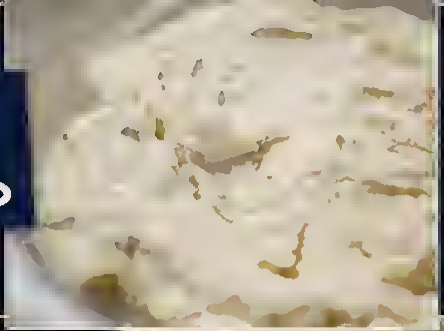
Basil

Dash

Salt

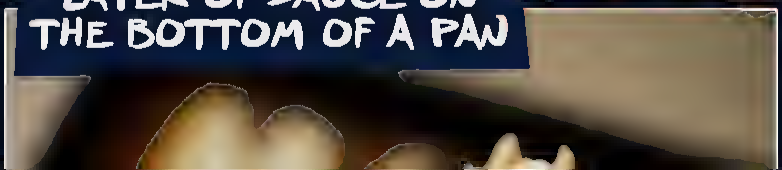
to taste

THEN ALL THE STUFFING STUFF GOES INTO A BOWL



AND GETS MIXED UP REAL GOOD

THEN SPREAD A THIN LAYER OF SAUCE ON THE BOTTOM OF A PAN



AND STUFF YOUR COOKED SHELLS WITH THE STUFFING
PLACE THE STUFFED SHELLS ON TOP OF THE SAUCE
AND COVER THEM WITH THE REST OF YOUR SAUCE

COVER THE PAN WITH TINFOIL AND

BAKE @375°F (190°C) FOR 35 MINUTES

LOUNGE ON

THE ITALIAN COAST
Body Found

AFTER 35 - 40 MINUTES PULL THE SHELLS OUT AND REMOVE THE TIN FOIL

HIT THOSE SHELLS WITH SOME MORE MOZZARELLA AND PARMESAN

MOZZ
AND PLACE BACK IN THE OVEN FOR 3 MINUTES
MMMHMMMM

THE NOTES

- This recipe was chosen by my patrons in the monthly vote.

- I mean they really are just lasagna bites...

- Change up the stuffing as you like, use a larger curd cottage cheese like you would with lasagna, throw in some romano, whatever, just have fun with it.

- This will also work with manicotti noodles.

- The game in the screenshot is Hitman (2016). I highly recommend it if you like stealth games or feeling like a super spy.

AND AS ALWAYS

THANK YOU FOR READING

PLEASE CONSIDER SUPPORTING ME ON

patreon.com/cookingcomically

* NOT ACTUALLY TRUE AT ALL